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CHAS. M. MEACHAM.

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## ANNOUNCEMENTS

## For Congress

We are authorized to announce  
HON. J. W. HENSON

as a candidate for the Democratic nomination for Congress for the Second Congressional District, subject to the action of the primary to be held in August, 1914.

We are authorized to announce  
HON. DAVID H. KINCHELOE,  
of Hopkins county, as a candidate for Congress from the Second district, subject to action of the democratic primary August, 1914.

With Funston on the scene, why not let the fun begin?

Carranza and Villa have harmonized by doing Villa's way.

Charles Roystone, a local aviator, fell from a height of 800 feet and was killed at Los Angeles.

Dr. R. U. Mayfield, an Indiana doctor, is head surgeon in Villa's army.

Gen. Murgía, the rebel leader, who occupies Piedras Negras, says he has paroled 300 federal prisoners and given them their choice of going to their homes or enlisting in his army. There will be no executions.

The time spent in dallying with Huerta is time wasted. He is treacherous and blood-thirsty and will not keep any agreement he enters into. He agreed to salute the American flag and then started the present trouble. The only way to get reason into him is to shoot it into him.

A rainstorm broke up a gathering of violent strikers in the Colorado mine trouble zone and the federal soldiers now in charge expect to restore order without further trouble. The sending of troops followed a proclamation by the President admonishing the law-breakers to keep the peace.

Dr. Ignacio Aleocer, Huerta's Minister of the Interior, has sent further messages to all State Governors and to the jefe politicos in the territories, urging them in the name of the President to push their efforts to persuade the rebel leaders to unite in defense of national integrity. Complete amnesty is promised the rebels.

The Owensboro Inquirer publishes a story that Hamilton Alexander, who holds a position as deputy income tax collector in Collector Griffith's office and is a son-in-law of Urey Woodson, has been agreed upon by Congressman A. O. Stanley and Senator James for the appointment as postmaster at Owensboro. It is also stated that G. A. Jett, whom it was thought had Stanley's support, will be given Alexander's position.

## Good Start.

Over \$7,000,000 has been spent by the Government in building the locks and dams in the rivers in Kentucky.

## Don't Trifle With Such Subject.

"I have just read a trivial suggestion as to how to keep the necktie in place. That is a subject that ought not to be trifled with. Somebody ought to do a series of articles on it."—Cynic in American Magazine.

## "John" the Favorite.

A French journal has been digging into the soul of the young girl, and asking her what she wants in a husband as to color, age and name. The vast majority of 50,000 reply that they want a dark man of twenty-seven, and his name should be the French equivalent of John. None of your Algerians or Erics for the cautious daniel. None of your Hippolytes or Pauls—mercurial or subversive persons. They want John when it comes to husbands.

## TO MAKE PERFECT GRAVY

Mixture of the Ingredients, and Proper Thickening, Are Really the Only Two Secrets.

When making gravies of either milk or water always have the liquid boiling hot before adding the thickening. Make the thickening, using about one tablespoonful of flour for one pint of gravy, by placing the flour in a cup, adding cold water, a little in a cup, and stirring with a fork until smooth and of the consistency of thick cream. Then comes the secret of smooth gravy. When ready to add the thickening to the liquid dip two or three spoonfuls of the boiling liquid into the thickening, stir together and turn slowly into the hot liquid, stirring constantly until it boils up well, when it will be done. By dipping the hot liquid into the thickening it brings the temperature somewhere near that of the liquid, consequently, when stirred in it does not retard the boiling at all. This same method holds good in regard to custards, sauces, salad dressings, or anything cooked in a like manner.

Another gravy secret: When the milk supply is low, instead of helping out with water use potato water, drained from the potatoes. You will find it a much better substitute.



When cleaning knives damp them before rubbing on the boards; this will produce a better polish and they will clean much quicker.

To impart a delicate odor to linen, saturate a piece of cotton or blotting paper with oil of lavender and place it among the various articles.

A little bag of sulphur suspended in a bird cage is not only healthy for the bird, but keeps away the parasites with which some birds are infested.

If wood worms are in old furniture rub constantly with turpentine. The polish made of turpentine and beeswax is to be preferred to any other for this cure.

When boiling a haddock fasten the head to the tail, add only sufficient water to cover, and boil slowly till cooked. Haddock is hard and indigestible if boiled fast.

Old nail holes in wood may be filled up by mixing sawdust with glue till it is the consistency of stiff paste. Press this compound into the holes, and it will become as hard as the wood itself.

When jars and jugs have been put away and smell musty, rinse them with lime water. This is particularly good for all vessels used for milk, as there is no likelihood of their not being properly cleaned.

## Princess Soup.

One quart of milk, two large onions, three eggs, two tablespoonfuls of butter, two tablespoonfuls of flour, one teaspoonful of salt and a half teaspoonful of pepper, two tablespoonfuls of grated cheese. Put milk on to boil; fry the butter and onions together for eight minutes, then add the dry flour and cook two minutes longer, being careful not to burn. Stir into the milk and cook ten minutes. Rub through a strainer and return to the fire. Now add the cheese. Beat the eggs with a speck of pepper and salt. Season the soup with the salt and pepper. Hold the colander over the soup and pour the eggs through and set back for three minutes where it will not boil. Then serve. The cheese may be omitted if this is not liked.

## Boiled Fish With White Sauce.

Lay a plate on a large napkin and place the fish on this; tie the napkin corners together and set the whole in a deep saucepan; fill with boiling water seasoned highly with salt, pepper, vinegar and a few cloves. Boil very gently till done, then lift the fish out by the napkin corners again, untie and slip the fish from the plate to a hot platter.

Boiled fish should be served with a hot creamed sauce, chopped hard-boiled eggs and a little parsley, or with the same sauce mixed with oysters, shrimps or lobster.

## Easy Way to Stretch Small Curtains.

The many small curtains of scrim or muslin which belong at transom windows, French doors, bathroom windows, etc., are often very hard to make even after they are ironed in the usual way. An easy and successful way to do up such small curtains is to iron the headings only; then while the curtain is quite damp, stretch it on the top and lower rods where it belongs. This stretching of it while wet, will draw the curtains into the right size and shape, and with out uneven edges.

## When You Can Fruit.

One tablespoonful of glycerin to each pound of fruit in preserves prevents the formation of a sugary crystal coating on top. In stewing fruit fresh or evaporated, two tablespoonfuls of glycerin to each pound of fruit and a pinch of salt and less sugar is a great improvement.

## To Strain Oatmeal.

Instead of rubbing the baby's oatmeal through a sieve in order to strain it, I purchased an ordinary flour sifter and by simply turning the handle the oatmeal is easily passed through and the result is a light, foamy substance which is far more palatable for the baby.

## Weak Cold Spells.

Wilmington, N. C.—Mrs. Cora L. Ritter, of this place, says: "I used to have headaches, and blind dizzy spells, and weak cold spells went all over me. I had different doctors, but they were unable to tell me what was wrong, so I began to take Cardui. I am now all right, in good health, and better than I have been for 10 years." Cardui is a remedy for women, which has been helping sick women for nearly a life time.

You can absolutely rely upon it. Other people have done the testing and you should profit by their experience. Cardui has benefited a million women. Why not you? Begin taking Cardui today.

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## Preferred Locals.

Good morning! Have you seen The Courier?  
Evansville's best paper.

Advertisement.

FOR RENT—Office in Odd Fellows building. Call 179-2.

Advertisement.

See J. H. Dagg for contracting building and general repair work of all kinds. Phone 476.

Advertisement.

Seed corn, Missouri Prolific, 80 bushels to acre, dry year. Jno. R. Green, Hopkinsville, Ky. Phone 174-3.—Advertisement.

## LARGE TOMATOE PLANTS.

At 10c per dozen at W. R. Thomson's, 604 East 9th st.

Advertisement.

## Plants.

Cabbage and tomato plants for sale. Can send by parcel post. Call 930—W. R. BRUMFIELD.

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## Eggs For Setting.

Plymouth Rock eggs for sale at \$1 to \$1.50 for 15. Phone 94 or 449.

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Seven-room cottage on W. 17th street. Electric light, water and free sewerage. Rent \$240.

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## FOR RENT

The St. Charles Court as a whole or as private apartments or office rooms. For full information call 924.—Advertisement.

## Notice.

I will continue to deliver water to my city patrons three times a week, Tuesdays, Thursdays and Saturdays. Please have your bottles ready.

L. H. SMITHSON.

Advertisement.

## Lippincott's For May.

There's a tang and a snap to Lippincott's fiction that not only holds the reader's attention all through, but makes him look forward impatiently to acquiring the next number. For the contents are selected with a view to giving as great a variety as possible. The issue for May is a good example. The complete novel is "Candle-Light," by Dorothea Deakin, long a favorite with magazine readers. "Candle-Light" is one of the most fetching yarns we have ever read. The story is distinctly novel, and very up-to-date, with its aviation and woman's suffrage features. The heroine is a captivating little creature, demure yet audacious. No obvious plot, this. You make up your mind that such a thing is bound to happen, then shortly after you decide that it isn't, but that something else is sure to—and you are fooled again. Of course all turns out satisfactorily, but for some time you can't help being afraid it won't.

## For Blood Stains.

For taking out blood stains nothing is better than a few drops of ammonia.

## FRESH COWS FOR SALE!

PHONE 682--1.

## MUST NOT BE WELL COOKED

Point Necessary for Housewife to Remember When Preparing Dishes That Contain Cheese.

It may be interesting to note that when the United States agricultural department experimented on the digestibility of cheese a few years ago it named as the most digestible cheeses, besides the so-called American cheese of the first quality, Swiss, Roquefort, Camembert and cottage cheese. Another point which the government bulletin pointed out was that care should be taken in using cheese in cooking not to burn it or even cook it thoroughly, for there are various digestive disturbances which might arise from the consumption of burned or decomposed fats. For this reason in preparing dishes "au gratin"—that is, dishes baked with a sprinkling of cheese—the cheese should not be added till the cooking process has been completed. The cheese should be added at the last moment and allowed merely to melt, but not to brown.

The Italian who makes his midday lunch on bread and cheese and a little greens dressed with oil and possibly a little light wine and sweet, ripe fruit has about as sensible and as well-proportioned a meal as he could get, though he had studied the science of dietetics all his life.

One of the best ways to make use of the food value of cheese is to use it on vegetables.

## TRY THESE ORANGE SALADS

Three Guaranteed Recipes of Which This Healthful Fruit is the Foundation.

Orange Mint Salad—To serve with lamb. Remove the pulp from four large oranges. Sprinkle with powdered sugar and add one tablespoon each of finely chopped mint, sherry and lemon juice. Fill some halved orange skins with the pulp; garnish with sprigs of mint.

Orange Salad—Cut the peel from six oranges, carefully remove all pith and cut the pulpy pieces as if in natural divisions, sprinkle over these a little ever so finely chopped tarragon and chervil, a dessertspoon of olive oil, a dessertspoon of brandy and a pinch of sugar. Pile on a dish and serve very cold. (Chopped watercress may be substituted for tarragon and chervil.)

Orange Salad—Cut thin slices of oranges crosswise, lay them on lettuce leaves, sprinkle with pineapple cut in dice and the meats of shelled walnuts. Pour over three tablespoons of olive oil, mixed with one of lemon juice, and season with a speck of cayenne and some salt, and very little castor sugar.

## How to Improve Pot Roast.

When the meat comes from market there is usually a quantity of seemingly superfluous fat with it. Do not cut this off for rendering purposes, but make use of it in the following manner: First, cut the fat into strips about one-half by one inch in thickness. Make incisions in the lean portions of the meat about two inches apart. Five or six of these in a seven-pound roast will be sufficient. Insert the strips of fat in these holes and trim the protruding portion even with the surface. This method followed before basting will be found to do away with that dryness which is so much in evidence in the pot roast.

## Little Home Helps.

When ironing a blouse with buttons on it, it is often found difficult to iron the material around the buttons. Try this hint and save time: Take a rough towel folded several times, lay the buttons face downward on it and iron over the backs. The buttons sink into the soft towel and the material is quickly made perfectly smooth.

When scissors become dull, put a pin between the blades and rub it up and down, working the blades as in cutting. This will put a new edge on the scissors and takes but a moment's time.

## New Chocolate Dainties.

Chocolate sardines are a recent addition to the list of chocolate dainties. They are dapper little fish, three or four inches long, packed in proverbial fashion into a tinfoil box which is a good imitation, even to the gilt lettering, of the box their fishy brothers are packed in.

Another chocolate dainty is the butterfly. With wings outspread—and that is the only way he can hold his wings—he measures four or five inches across. He comes in a box shaped just to fit him, decorated or its cover with a butterfly in colors.

## Boiled Dressing.

Cream four yolks, two tablespoons sugar, one ball of butter, one teaspoonful mustard, cayenne pepper and salt. Let come to a boil one-half cup of vinegar and one-half cup of water, thickened with one tablespoon flour and pour over the above mixture. When cold and ready for use mix with plain cream.

## Good Bread Rolls.

On baking day have some bread rolls as well as the loaves. When the sponge has risen once knead it down and form it into small balls. Drop these into muffin pans, let them rise until light and bake a golden brown.

## Nut Filling.

Put half a cupful of milk, the same of butter, and two cups of white sugar into a double boiler; boil until it "ropes," remove and beat a little; add a cupful of chopped nut meats and spread at once.

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